

**Department of Public Health and Social Services**  
**Division of Environmental Health**  
**Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular			<b>41</b>	<b>09 / 21 / 2017</b>	<b>AMERICAN BAKERY</b>
Follow-up				TIME IN	TIME OUT
Complaint	<input checked="" type="checkbox"/>		RATING	<b>9:45 AM</b>	<b>4:40 PM</b>
Investigation			<b>D</b>	SANITARY PERMIT NO.	PERMIT HOLDER
Other:				<b>170001119</b>	<b>GREENHILL, INC.</b>
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations
<b>BAKERY</b>			<b>3</b>	<b>5881500</b>	<b>5</b>
				No. of Repeat Risk Factor/Intervention Violations	RISK CATEGORY
				<b>0</b>	<b>2</b>

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
<b>Supervision</b>						
1	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			6
<b>Employee Health</b>						
2	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Management awareness; policy present			6
3	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Proper use of reporting, restriction & exclusion			6
<b>Good Hygienic Practices</b>						
4	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A	<input type="radio"/> N/O		6
5	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A	<input type="radio"/> N/O		6
<b>Preventing Contamination by Hands</b>						
6	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A	<input type="radio"/> N/O		6
7	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A	<input type="radio"/> N/O		6
8	<input checked="" type="radio"/> IN	<input type="radio"/> OUT				6
<b>Approved Source</b>						
9	<input checked="" type="radio"/> IN	<input type="radio"/> OUT				6
10	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A	<input type="radio"/> N/O		6
11	<input checked="" type="radio"/> IN	<input type="radio"/> OUT				6
12	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A	<input type="radio"/> N/O		6
<b>Protection from Contamination</b>						
13	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A			6
14	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A			6
15	<input checked="" type="radio"/> IN	<input type="radio"/> OUT				6
<b>Potentially Hazardous Food (TCS Food)</b>						
16	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A	<input type="radio"/> N/O		6
17	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A	<input type="radio"/> N/O		6
18	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A	<input type="radio"/> N/O		6
19	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A	<input type="radio"/> N/O		6
20	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A			6
21	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A	<input type="radio"/> N/O		6
<b>Consumer Advisory</b>						
22	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A			6
<b>Highly Susceptible Populations</b>						
23	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A			6
<b>Chemical</b>						
24	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A			6
25	<input checked="" type="radio"/> IN	<input type="radio"/> OUT				6
<b>Conformance with Approved Procedures</b>						
26	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
<b>Safe Food and Water</b>						
27		Pasteurized eggs used where required				1
28		Water and ice from approved source				2
29		Variance obtained for specialized processing methods				1
<b>Food Temperature Control</b>						
30		Proper cooling methods used; adequate equipment for temperature control				1
31		Plant food properly cooked for hot holding				1
32		Approved thawing methods used				1
33		Thermometer provided and accurate				1
<b>Food Identification</b>						
34	<input checked="" type="checkbox"/>	Food properly labeled; original container				1
<b>Prevention of Food Contamination</b>						
35	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present				2
36		Contamination prevented during food preparation, storage & display				1
37		Personal cleanliness				1
38	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored				1
39		Washing fruits and vegetables				1
<b>Proper Use of Utensils</b>						
40		In-use utensils: properly stored				1
41		Utensils, equipment and linens: properly stored, dried, handled				1
42		Single-use/single-service articles: properly stored, used				1
43		Gloves used properly				1
<b>Utensils, Equipment and Vending</b>						
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				1
45	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips				1
46	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean				1
<b>Physical Facilities</b>						
47		Hot & cold water available, adequate pressure				2
48		Plumbing installed; proper backflow devices				2
49		Sewage and wastewater properly disposed				2
50	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, & cleaned				2
51	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained				2
52	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean				1
53	<input checked="" type="checkbox"/>	Adequate ventilation and lighting; designated areas use				1
<b>Documents and Placards</b>						
54		Sanitary Permit, Health Certificates valid and posted				2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) RUFINO COSTA-ELENA 9/21/17  
 DEH Inspector (Print and Sign) LEILANI NAYAKRO, EPITO I 09/21/17

Date: \_\_\_\_\_  
 Follow-up (Circle one): YES ☒ NO ☐ Follow-up Date N/A

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ESTABLISHMENT NAME <b>AMERICAN BAKERY</b>		LOCATION (Address) <b>7 GREENHILL, INC.</b>
INSPECTION DATE <b>09, 21, 2017</b>	SANITARY PERMIT NO. <b>170001119</b>	PERMIT HOLDER <b>LOT 5047-1-1-PI NEW HARMON</b>

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
COCONUT GRINDS / CHILLER	43.0		
RAT EGG IN BUCKET / CHILLER	46.0		
RAT EGG IN BUCKET #2 / CHILLER	30.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED TODAY IN RESPONSE TO COMPLAINT NO. 17-087B REGARDING ROACHES IN THE FACILITY. THE COMPLAINT WAS OBSERVED DURING THIS INSPECTION. THE PREVIOUS INSPECTION DATED 07/28/15 RESULTED IN A GRADE/RATING OF 8/A, AND ALL PREVIOUS VIOLATIONS WERE CORRECTED. THE FOLLOWING NEW VIOLATIONS WERE OBSERVED TODAY:	
2	NO EMPLOYEE HEALTH POLICY DOCUMENTS WERE PRESENTED.  A WRITTEN EMPLOYEE HEALTH POLICY SHALL BE MADE AVAILABLE TO ENSURE PROPER TRAINING ON EXCLUSION AND RESTRICTION OF SICK EMPLOYEES.	8/10/08/17
8	HANDWASHING SINK IN CENTRAL PASTRY AREA NEAR THE 3-COMPARTMENT SINK IS IN DISREPAIR; NO SOAP AND/OR PAPER TOWEL PROVIDED FOR MOST OF THE HANDWASHING SINKS; INADEQUATE WATER PRESSURE FOR HANDWASHING SINK NEAR THE CAKE STATION.  ADEQUATE HANDWASHING FACILITIES SHALL BE SUPPLIED TO PROMOTE REGULAR AND CORRECT HANDWASHING.	
13	DOUGH AND PASTRIES/BREADS LEFT UNCOVERED OR PARTIALLY COVERED IN PANS OR ON SHELVES IN THE PASTRY AREA; FREEZER IS FILLED WITH UNCOVERED PASTRIES IN PANS, NOT PROTECTED FROM CONDENSATE OR OTHER CONTAMINANTS; EMPLOYEE FOOD, DRINKS, AND PERSONAL ITEMS STORED ON PREP TABLES, OR	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <b>RUFINO STB. ELORA</b>	Date: <b>9/21/17</b>
DEH Inspector (Print and Sign) <b>LEILANI NAVARRO, EPHU I</b>	Date: <b>09/21/17</b>

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ESTABLISHMENT NAME <u>AMERICAN BAKERY</u>		LOCATION (Address) <u>LOT 5047-1-1-RI NEW HARMON</u>
INSPECTION DATE <u>09, 21, 2017</u>	SANITARY PERMIT NO. <u>170001119</u>	PERMIT HOLDER <u>GREENHILL, INC.</u>

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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	TOGETHER WITH FOOD ITEMS OR SINGLE-SERVICE ARTICLES. FOOD SHALL BE PROPERLY PROTECTED FROM CONTAMINATION AND SEPARATED FROM PERSONAL ITEMS.	
14	NUMEROUS PANS, SOME SPATULAS, AND KNIVES HAVE RUST, GREASE ACCUMULATION, AND/OR DARK STAINS FOOD CONTACT SURFACES SHALL BE PROPERLY CLEANED TO PREVENT CONTAMINATION OF FOOD.	
21	RAN EGGS IN BULK CONTAINERS, COCONUT GRINDS, PASTRY FILLINGS, AND OTHER FOOD ITEMS IN THE DISPLAY CHILLER HAVE NO DATE MARKINGS. FOOD IN THE REFRIGERATORS SHALL BE PROPERLY DATE MARKED TO ENSURE TIMELY DISPOSITION.	
34	MULTIPLE FOOD ITEMS NOT IN THEIR ORIGINAL CONTAINER AND NOT PROPERLY LABELED. FOOD NOT IN THEIR ORIGINAL CONTAINER SHALL BE LABELED TO FACILITATE PROPER IDENTIFICATION.	
35	ONE SMALL LIVE COCKROACH FOUND UNDER A MIXER; DEAD COCKROACH FOUND ON THE FLOOR IN THE WAREHOUSE; LIVE ANTS FOUND IN THE CORNERS OF THE TWO PASTRY AREAS; FLIES FOUND IN THE SMALLER PASTRY AREA; COBWEBS FOUND EVERYWHERE IN THE FACILITY; OUTER OPENINGS FOUND ON WALLS, FLOORS, AND CEILINGS IN THE PRODUCTION AREA AND WAREHOUSE. INSECTS SHALL NOT BE PRESENT TO PREVENT CONTAMINATION OF FOOD OUTER OPENINGS SHALL BE SEALED TO PREVENT ENTRY OF PESTS.	
38	SEVERAL WIPING CLOTHS WERE IMPROPERLY STORED ON TOP OF TABLES, ON SHELVES, AND ON WINDOW SCREENS. WIPING CLOTHS SHALL BE STORED IN A PROPERLY DILUTED SANITIZING	

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Person in Charge (Print and Sign) <u>RUFIND C. SGA. ELENA JR</u>	Date: <u>9/21/17</u>
DEH Inspector (Print and Sign) <u>LEILANI NAVARRO, EPITO I</u>	Date: <u>09/21/17</u>

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ESTABLISHMENT NAME <u>AMERICAN BAKERY</u>		LOCATION (Address) <u>LOT 5047-1-1-R1 NEW HARMON</u>
INSPECTION DATE <u>09, 21, 2017</u>	SANITARY PERMIT NO. <u>170001119</u>	PERMIT HOLDER <u>GREENHILL, INC.</u>

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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	<u>SOLUTION BETWEEN EACH USE.</u>	
<u>45</u>	<u>SANITIZING SOLUTIONS IN THE 3-COMPARTMENT SINKS WERE NOT PROPERLY DILUTED. (CORRECTIVE ACTION: QUAT WAS ADDED INTO SOLUTION.) THE 3-COMPARTMENT SINK IN THE SMALLER PAstry AREA IS IN DISREPAIR. DEH RECOMMENDED TO USE THE OTHER WAREWASHING SINKS WHILE THIS IS BEING REPAIRED.</u> <u>WAREWASHING FACILITIES SHALL BE PROPERLY USED AND MAINTAINED TO ENSURE PROPER CLEANING AND SANITIZATION OF UTENSILS AND EQUIPMENT.</u>	
<u>46</u>	<u>STELVES, DOORS, AND CHILLERS HAVE GREASE BUILD-UP AND DARK STAINS, AS WELL AS THE MIXERS, AND OTHER BAKING EQUIPMENT THROUGHOUT THE FACILITY.</u> <u>NON-FOOD CONTACT SURFACES SHALL BE KEPT CLEAN TO PREVENT CROSS-CONTAMINATION.</u>	
<u>50</u>	<u>MEN'S RESTROOM HAS FOUL ODOR OF URINE; VENT GRILLES IN BOTH RESTROOM HAVE DUST BUILD-UP.</u> <u>TOILET FACILITIES SHALL BE CLEANED DAILY TO PREVENT THE SPREAD OF GERMS.</u>	
<u>51</u>	<u>A BUNCH OF UNUSED EQUIPMENT, PALLETS, CARDBOARD BOXES, AND OTHER GARBAGE/TRASH FOUND ON THE GROUND LEADING TO THE DUMPSTER; GARBAGE CONTAINER WAS OVERFILLED.</u> <u>GARBAGE/REFUSE SHALL BE STORED IN RECEPTACLES WITH COVER, AND SHALL BE DISPOSED OF PROPERLY TO PREVENT HARBORAGE OF PESTS.</u>	
<u>52</u>	<u>DIRT, DUST, AND GREASE ACCUMULATION FOUND UNDER EQUIPMENTS OR STEWERS THROUGHOUT THE PRODUCTION AREA AND THE WAREHOUSE; FLOOR TILES CHIPPED, EXPOSING BARE CONCRETE IN SOME AREAS OF THE PRODUCTION SITE; EMPTY BOTTLES, LEFT-OVER FOOD, CARDBOARD BOXES, AND OTHER CLUTTER FOUND EVERYWHERE; CEILING INSULATION HAVE PORTIONS THAT ARE IN DISREPAIR;</u>	

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Person in Charge (Print and Sign) <u>RUFIND C. STA. ELENA</u>	Date: <u>9/21/17</u>
DEH Inspector (Print and Sign) <u>LEILANI NAVARRO, EPITO I</u>	Date: <u>09/21/17</u>

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ESTABLISHMENT NAME <u>AMERICAN BAKERY</u>		LOCATION (Address) <u>LOT 5047-1-1-R1 NEW HARMON</u>
INSPECTION DATE <u>09, 21, 2017</u>	SANITARY PERMIT NO. <u>170001119</u>	PERMIT HOLDER <u>GREENTHILL, INC.</u>

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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CHIPPED PAINT AND DARK STAINS OR DIRT FOUND ON WALLS THROUGHOUT THE FACILITY; PRESENCE OF CONDENSATE AND ICE BUILD-UP OBSERVED ON WALK-IN FREEZER.

PHYSICAL FACILITIES SHALL BE PROPERLY MAINTAINED AND KEPT CLEAN TO PREVENT HARBORAGE OF PESTS.

53 WALK-IN CHILLER<sup>81</sup> AND WALK-IN FREEZER NOT ADEQUATELY ILLUMINATED (1.0 FT CANDLE IN FREEZER AND 0.9 FT. CANDLE IN CHILLER).

AT LEAST 10 FT. CANDLE OF LIGHTING SHALL BE PROVIDED IN STORAGE AREAS TO FACILITATE PROPER CLEANING.

PICTURES OF THE VIOLATIONS WERE TAKEN.

REMOVED "A" PLACARD NO. 01461, AND THE SANITARY PERMIT.

POSTED "D" PLACARD NO. 0035T AND NOTICE OF CLOSURE.

THE SANITARY PERMIT IS HEREBY SUSPENDED. A \$100 REINSTATEMENT FEE SHALL BE PAID TO THE DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES AFTER THE SUCCESSFUL COMPLETION OF A FOLLOW-UP INSPECTION.

ISSUED RE-INSPECTION REQUEST FORM.

DISCUSSED THIS REPORT WITH MANAGER, RUFINO STA ELENA JR.

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Person in Charge (Print and Sign) RUFINO STA. ELENA JR

Date: 9/21/17

DEH Inspector (Print and Sign) LETICIA NAVARRO, EPITO I

Date: 09/21/17